

BRUNCH

WEEKENDS & HOLIDAYS 10AM • 2PM

CARROT CAKE PANCAKES 15½

mom's classic carrot cake turned on its head, cinnamon cream cheese, maple syrup

BENEDICT BAR 16

poached farm fresh eggs, toasted english muffins, rich house made hollandaise sauce, potato hash, fresh fruit

TRADITIONAL - peameal bacon 17

VEGETARIAN - smashed avocado, sliced tomato 16

ATLANTIC - butter poached lobster, arugula 22½

'HART SMART' OATMEAL 12½

vegan - red quinoa, mandarin oranges, almonds, berries, coconut milk

'HAIR OF THE DOG' SANDWICH STACK 17½

fried egg, peameal bacon, aged cheddar, tomato, arugula, housemade mayo, toasted brioche bun w/ potato hash & red pepper ketchup

BANANA BREAD FRENCH TOAST 15½

walnut caramel, maple butter, blueberry compote, banana chips

WILD MUSHROOM & SWISS OMELETTE 17

three farm fresh eggs, wild mushrooms, herbs, gruyère cheese, toast w/ potato hash & red pepper ketchup

add bacon, back bacon, Mundare sausage 2½

STEAK & EGGS 25

two farm fresh eggs sunny side up, 7oz Alberta AAA sirloin, sliced tomatoes, potato hash, toasted nine grain

BACON AND EGG SKILLET 18

apple braised pork belly, poached eggs, potato hash, bacon hollandaise

CHICKEN & WAFFLES 22½

buttermilk fried all white meat chicken, Belgian waffles, sriracha maple syrup, Century kaleslaw

add egg 2 add pork belly 4½

BRUNCHY BOOZY COCKTAILS

FRESHLY SQUEEZED ORANGE JUICE 6

with Pasqua Prosecco sparkling 8

BERRY MIMOSA 8½

Chambord Royale liqueur, cherry bitters, Prosecco, orange juice

BRUNCH PUNCH 1oz 9 | 2oz 13

Absolut Citron vodka, signature Motts clamato juice, lemon juice, pepper, generous tobasco & worchesterchire

CREAMSICLE BEER MOJITO 2oz 14

Bacardi White Superior rum, McGuinness Triple Sec, Galliano, muddled oranges & mint, lime & orange juices, Shock Top float

BAILEYS 'NO COFFEE' 1oz 7 | 2oz 10

Baileys, Aztek chocolate bitters, milk, chocolate syrup, chocolate shavings

WE  BRUNCH!

 Gluten Friendly food option available